

FLOAT

bar & lounge

Starters —

Daily Soup Creation sm11/lg14

Served with House Made Bread

Fisherman's Soup "Cioppino" sm15/lg18

Local Rock Fish, Prawns, Clams,
Mussels, Cod, Served with House Made Bread

Albacore Tuna 17

Black Radish, Gomi Dressing, Micro Salad, Lemon,
Vine Tomato

Deep Fried Mac & Cheese 14

Garganelli Pasta, Cheese Fonduta,
Crispy Crust, Black Garlic Aioli, Zucchini Camponata

Polenta Fries 13

Fried Polenta, Grana Padano, Chipotle Lime Yogurt

Little Neck Clams 18

West Coast Clams, Scallions, Tomato Agrodolce Sauce,
Crispy Leeks

Cod Cakes 16

Local Cod, Double Smoked Bacon, Chipotle Lime
Yogurt, Fresh Tomato Salsa, Pickled Onion

Smoked Brisket Meatballs 17

Pork and Beef Meatballs, Smoked Tomato Sauce,
Cheese Fonduta

Oysters 16

Panko Crusted, Avocado, Green Apple,
Truffle Oil, Black Garlic Aioli

Green Plates —

Add Cod \$7, Add Chicken \$8

West Coast Greens sm9/lg13

Bitter and Sweet Greens, Pickled Root Vegetables,
Mixed Radishes, Apple Balsamic Dressing,
Grana Padano, Fraser Valley Hazelnuts

Kale Caesar Salad sm11/lg15

Raw and Crispy Green and Purple Kale, Double
Smoked Bacon, Grana Padano, Creamy Garlic and Chive
Dressing, Focaccia Croutons

Large Plates —

West Coast Ling Cod 1p16/2p22

Beer Battered Fish and Chips, Kennebec Double
Blanched Fries, Remoulade Sauce, Pickled Cabbage Slaw

Brisket Burger 18

Ground BC Brisket, Aged Cheddar, Double Smoked
Bacon, Rosemary Tomato Jam, Lettuce,
Thousand Island Dressing

Make your salad a Kale Caesar for \$4

Crispy Turkey Club 16

Garlic Aioli, Potato Rosemary Bread, Smoked
Cheddar, Vine Tomato, Greens, Double Smoked Bacon
Make your salad a Kale Caesar for \$4

Polenta 17

Layered Polenta, Confit Tomato, Warm Olives,
Grana Padano, Wilted Arugula, Fraser Valley Hazelnuts

Please inform your server of any dietary restrictions.
Some items can be prepared gluten free or possibly vegan.
Groups of 8 or more may be subject to an 18% gratuity charge.